Tofu Dill Dip for 100

Makes: 100 servings

Prep Time: 1 hour, 15 minutes

Ingredients:

- **10 lbs.** tofu, drained
- **5 cups** olive oil (optional)
- **2 cups** vinegar
- **20 lemons** juice of
- **20 cloves** garlic
- **10** onions
- **1 cup** dill
- **2 tbsp** sea salt (optional)
- **2 tsp** white pepper

Other Options:

- apple juice or cider

Squeeze tofu like a sponge to remove excess water, then crumble two and a half poinds of it into a blender. Add one quarter each of the remaining ingredients. Blend until smooth, adding water (or apple juice) as necessary to achieve a thick, creamy consistency. Repeat three more times. Chill, and serve with cut vegetalbes or chips.

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Tofu Dill Dip for 6

Makes: 6 servings

Prep Time: 15 minutes

Ingredients:

- **1 lbs.** tofu, drained
- **5 tbsp** olive oil (optional)
- **5 tbsp** vinegar
- **2 lemons** juice of
- **2-5 cloves** garlic
- **1** onions
- **5 tbsp** dill
- **1 tbsp** sea salt (optional)
- **1 tbsp** white pepper

Other Options:

- apple juice or cider

Equipment:

- blender or whisk

Follow the process used to make 100 servings. Squeeze tofu like a sponge to remove excess water, then crumble two and a half poinds of it into a blender. Add one quarter each of the remaining ingredients. Blend until smooth, adding water (or apple juice) as necessary to achieve a thick, creamy consistency. Repeat three more times. Chill, and serve with cut vegetables or chips.

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